

COMMONWEALTH OF PENNSYLVANIA.

DEPARTMENT OF AGRICULTURE.

BULLETIN No. 80.

GIVING THE

Decisions of the Department of Agriculture

ON THE

PURE FOOD ACT OF 1895,

WITH AN ABSTRACT OF THE STATUTORY REQUIREMENTS OF THE
PURE FOOD LAWS OF PENNSYLVANIA, COMMITTED TO
THE DAIRY AND FOOD COMMISSIONER FOR
ENFORCEMENT, AND A LIST OF

STANDARDS AND DEFINITIONS OF FOOD SUBSTANCES.



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DEPARTMENT OF AGRICULTURE.

Harrisburg, Pa., August 1, 1901.

The Department, after consultation with the Dairy and Food Commissioner and with the attorneys and chemists, has prepared a series of rulings upon the provisions of the act of June 26, 1895, known as the Pure Food Law, which are herewith printed for the information of the public.

There have also been prepared, an Abstract of the requirements of the several laws relating to foods, which are committed to the Dairy and Food Commissioner of the Department of Agriculture for enforcement; and a list, giving Definitions and Standards, for various food substances.

The need for a carefully prepared set of rulings and definitions, has been long felt. Manufacturers and dealers were often in doubt as to the attitude of the Department, in regard to the use of particular substances in the composition of their goods, and much correspondence was often required, in order to make clear, the points at issue.

The rulings and definitions given in this bulletin have been carefully considered by the expert force of this Department, and have been adopted only after critical examination and discussion, and full approval.

It is not expected that every possible difficulty that may arise in the administration of the food laws of the State is fully covered in these decisions and definitions, but it is believed, that all but exceptional cases are embraced, and these exceptions can be decided as they occur.

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JOHN HAMILTON,
Secretary of Agriculture.



PART I.

RULINGS ON "THE PURE FOOD LAW" OF JUNE 26, 1895.

1.—All foods manufactured, sold, offered or exposed for sale are held to be represented as pure, unless accompanied by adequate notice to the contrary, in which case they must be distinctly labeled as "mixtures" or "compounds," or as "artificial" preparations.

2.—Food sold as pure must be true to name, of standard strength, quality and purity, and not a compound, mixture or an artificial preparation or imitation.

3.—Where no standard of strength, quality or purity is fixed by law, the standard required shall be that adopted by the highest recognized authorities, such as the United States Pharmacopoeia, or the Association of Official Agricultural Chemists.

4.—No food shall have added to it any substance or ingredient "which is poisonous or injurious to health."

5.—No fraudulent or worthless article having little or no food value, shall be mixed with standard goods or substituted for them, and be sold as food under the label "compound" or "mixture;" but all foods sold under this designation must be composed of substances recognized as "ordinary articles or ingredients of articles of food."

6.—The question of the admissibility of a non-poisonous or harmless foreign substance in a food, may depend upon whether the substance introduced is necessary in order to improve the value or quality of the food, or is fraudulently added as a diluent and cheapener.

7. No food shall be sold under the name of a substance of which it contains none or only an inconsiderable quantity, and when a name is "coined" therefor such name shall not be suggestive of any substance not contained therein.

8.—Foods manufactured in Pennsylvania, except where exempt by statute from such requirement, should, for the purpose of identification, be labeled with the name and address of the person or firm manufacturing them. Foods not so marked are regarded with suspicion.

9.—Artificial preparations or imitations shall not be labeled “extracts,” as “artificial vanilla extract,” etc.

10.—Where such words as “compound,” “mixture,” “artificially colored,” etc., are required upon a label, they shall be in conspicuous places and be printed in bold, clean-faced type in letters as large and conspicuous as any upon the package, and the same designation, both as to substance, size and conspicuousness, shall be printed upon the carton.

11.—The use, in food, of a moderate quantity of coloring matter that is not poisonous or injurious to health, is not prohibited, provided the goods are otherwise pure and of standard quality; except in the case of oleomargarine, milk, cream and distilled vinegar, in which the use of certain colors is prohibited by statute; but if used in foods below the established standard of strength and quality, the words “artificially colored” and “compound” or “mixture” must be printed upon the label.

12.—Articles of food that can be prepared by the use of improved processes, so as to preserve them from decay or change, shall have no preservative added, other than salt, syrup, sugar, saltpetre, spice, vinegar or wood smoke.

13.—When an “extract” is below standard, and yet contains a sufficient quantity of the substance after which it is named to entitle it to be labeled as a “compound” or “mixture,” the percentage of its distinguishing ingredient or ingredients should be stated on its label.

14.—Dry mustard must be pure. A preparation of mustard, vinegar and spices may be sold if labeled “prepared mustard.” Mustard may also be sold when mixed with vinegar, spices and sufficient starch to secure a mild flavor, if labeled “prepared mustard, compound.”

15.—Mixtures of a spice with one or more of its valuable by-products, as pepper with pepper hulls, or pure cloves with cloves from which part of the essential oil has been removed, must be labeled “compound” or “mixture.” Spice by-products, themselves possessed of spice value, must be sold under their own, distinctive names. Spice preparations with which any foreign material has been mixed shall not be sold as “compounds” or “mixtures.”

16.—Coffee mixed with chicory, wheat, rye, peas, etc., cannot be sold as “coffee compound.”—Decision of Attorney General, January 29, 1896. Packages containing such articles may be sold if they have the name of the adulterant plainly printed on the label.

17.—Candy and confections must be free from inert mineral matter, and not colored with substances poisonous or injurious to health.

18.—The distinctive character of a Baking Powder should be stated on the label, as Cream of Tartar, Alum, Acid Phosphate, etc.

19.—Tin on cans in which food is preserved, and the portion of the metal tops of glass jars which is in contact with food contents, should not contain more than two per centum of lead.

NOTE.—Under the statute a dealer is liable for selling an adulterated article, although he may have no knowledge that the same is adulterated.

A guarantee of purity received from the manufacturer or jobber does not relieve a person handling adulterated goods from liability.

PART II.

ABSTRACT OF STATUTORY REQUIREMENTS RELATING TO
CHEESE; DAIRY PRODUCTS IN CHARITABLE OR PENAL
INSTITUTIONS; EVAPORATED APPLES AND APPLE PROD-
UCTS; FRUIT JUICE; LARD; MILK AND CREAM; OLEOMAR-
GARINE; PURE FOOD; RENOVATED BUTTER; VINEGAR.

CHEESE.

Act of 23d of June, A. D. 1897.

Amended 2d of May, A. D. 1901.

1.—Must be the legitimate product of pure, unadulterated milk or cream.—Sec. 1. Act 1897.

2.—No foreign fats or substance can be introduced.—Sec. 1; Act '97.

3.—Must be branded: Full Cream; Three-fourths Cream; One-half Cream; One-fourth Cream; Skimmed Cheese, together with the manufacturer's name and address.—Sec. 2; Act 1897.

Where cheese is manufactured outside of the State, a brand, giving the grade, together with the name and address of the dealer is sufficient.—Decision of Attorney General Oct. 27, 1897.

4. Percentage of butter fat required.—Sec. 2; Act 1897:

Full Cream, 32 per cent.

Three-fourths cream, 24 per cent.

One-half cream, 16 per cent.

One-fourth cream, 8 per cent.

Skimmed cheese, less than 8 per cent.

5.—Full cream cheese shipped out of the State need not be branded.—Amendment May 2, 1901.

6.—“Fancy” Cheese, under five pounds in weight, and cottage and pot cheese, are not included in the provisions of this law.—Sec. 3, Act '97.

7. NOTE.—Manufacturers or dealers in cheese violating any of the requirements of the Pure Food Law of June 26, 1895, can also be arrested and punished under its provisions.

DAIRY PRODUCTS IN CHARITABLE AND PENAL INSTITUTIONS.

Act May 23, A. D. 1893.

1.—It is unlawful for any charitable or penal institution to use or furnish to its inmates any article, designed to take the place of butter or cheese derived wholly from pure unadulterated milk or cream.—Sec. 1.

Persons selling substitutes for butter or cheese, not made from pure unadulterated milk or cream, are also liable to prosecution for every such offense.—Sec. 2.

EVAPORATED APPLES AND APPLE PRODUCTS.

Act of July 5, 1895.

1.—The adulteration of “apple vinegar,” “jellies,” cider,” evaporated apples” and “other apple products,” is prohibited.—Sec. 1.

2. NOTE.—Persons violating the requirements of this law can also be prosecuted under the provisions of the Pure Food Law of June 26, 1895.

FRUIT JUICE.

Act May 2, A. D. 1901.

1.—No “deleterious” or “poisonous acid” or other “unwholesome, deleterious or poisonous substance” can be sold or given away as a substitute for the pure, unadulterated and unfermented juice of lemons, limes, oranges, currants, grapes, apples, peaches, plums, pears, berries, quinces, or other natural fruits, under the representation that such preparation is the pure, unadulterated and unfermented juice of any such fruits.—Sec. 1.

2.—No one shall knowingly use any such compound in the mixing, decoction of, or preparation of, food or drink, or any such compound or preparation in the place of, or as a substitute for, the pure unadulterated and unfermented juice of one or more such fruits.—Sec. 1.

LARD.

Act June 8, A. D. 1891.

1.—Lard sold as such must be the pure fat of swine.

2.—Lard not wholly derived from the fat of swine, must be sold

in packages or wrappers on which is plainly marked on the outside in letters not less than one-half inch in length, the words "Compound Lard."

3. NOTE.—Action can also be brought against persons who sell impure or adulterated lard, under the Pure Food Act of June 26, 1895.

MILK AND CREAM.

Act of 19th April, A. D. 1901.

1.—The addition of coloring matter or preservatives, to milk or cream, is prohibited.—Sec. 1.

2. NOTE.—Action can also be brought against persons who sell impure or adulterated milk, under the Pure Food Law of June 26, 1895.

OLEOMARGARINE.

Act of 29th May, A. D. 1901.

1.—Oleomargarine is any substance "made wholly or partly out of any fats, oils or oleaginous substance or compound thereof not produced from pure unadulterated milk or cream from the same, without the admixture or addition of, any fat foreign to the said milk or cream."—Sec. 1.

2.—Oleomargarine "shall be made and kept free from all coloration or ingredients causing it to look like yellow butter."—Sec. 1.

3.—All persons "desiring to manufacture, sell or offer or expose for sale, or have in possession with intent to sell, oleomargarine not made or colored in imitation of yellow butter, must first procure a license so to do, from the Dairy and Food Commissioner."—Sec. 2.

4.—All licenses expire December 31st of each year. Licenses may be granted for a portion of a year upon payment of a proportionate part of the annual fee.—Sec. 2.

5.—License fee for twelve months for a

Manufacturer,	\$1,000
Wholesale dealer,	500
Retail dealer,	100
Restaurant, dining room or hotel proprietor,	50
Boarding house keeper,	10

—Sec. 2.

6.—Wholesale dealers, are all persons who shall buy to sell again and make sales in quantities of ten pounds and over.—Sec. 2.

7.—Retail dealers, are all persons who sell in quantities of less than ten pounds.—Sec. 2.

8.—License is granted for a specified location only, but may be transferred to another individual proposing to engage in business in the same place, on application to the Dairy and Food Commissioner.—Sec. 2.

9.—The license must be exhibited in a conspicuous place, on the walls of the room or store in which the business is conducted.—Sec. 3.

10.—Every person, firm or corporation, before beginning business under this law, shall procure from the Dairy and Food Commissioner a sign or signs clearly setting forth that he, she or they, are engaged in the manufacture or sale of oleomargarine; which said sign or signs shall be hung up in a conspicuous place or places on the walls of every room or store in which oleomargarine is manufactured or sold.—Sec. 3.

11.—Every proprietor of a hotel, restaurant, dining room or boarding house, shall, in addition, have conspicuously placed upon every counter or table at which food, meals, or refreshments, are served to customers, a placard, plainly printed in letters not less than one-half inch in length, stating that oleomargarine is used and served to customers.—Sec. 3.

12.—Every tub, package or parcel containing oleomargarine shall be distinguished on the outside, in a conspicuous place, by a placard with the word "OLEOMARGARINE" printed thereon; the letters to be not less than one inch long, and the placard shall not contain any other words thereon.—Sec. 4.

13.—Upon every open tub, package or parcel containing oleomargarine there shall be displayed, in a conspicuous position, a placard with the word "OLEOMARGARINE" printed thereon in letters not less than one inch long; and when oleomargarine is sold from such tub or package or otherwise at retail, in print, roll or other form, before being delivered to the purchaser, it shall be wrapped in wrappers plainly stamped on the outside thereof with the word "OLEOMARGARINE" printed or stamped thereon in letters one-fourth inch square. The wrapper shall also contain the name and address of the seller and the quantity sold, and no other words thereon, and the said word "OLEOMARGARINE," so stamped or printed on said wrapper, shall not be in any manner concealed.—Sec. 4.

14.—Manufacturers and wholesale dealers in oleomargarine shall keep a book in which every sale and shipment of oleomargarine shall be entered, giving the date of sale and shipment, the quantity, the person to whom sold and shipped, the place to which shipped and the name of the transportation line by which shipped, which book

shall be in such form as the Dairy and Food Commissioner shall direct and shall be open to examination by the Dairy and Food Commissioner, his agents, attorneys and representatives.—Sec. 5.

15.—Retail dealers in oleomargarine shall also keep a book, which shall be open to examination by the Dairy and Food Commissioner, his agents, attorneys and representatives, in which shall be entered the date of the receipt of all purchases of oleomargarine by him, stating therein where, when and from whom purchased, and the quantity; said book to be in such form as the Dairy and Food Commissioner shall direct.—Sec. 5.

PURE FOOD LAW.

Act of June 26, A. D. 1895.

1.—The manufacture, sale, offering for sale or selling adulterated food is prohibited.—Sec. 1.

2.—The term “food” as used in this act “shall include all articles used for food or drink by man, whether simple, mixed or compound.”—Sec. 2.

3.—An article shall be deemed to be adulterated within the meaning of this act,

(a) IN THE CASE OF FOOD:

(1) If any substance or substances have been mixed with it, so as to lower or depreciate or injuriously affect its quality, strength or purity.

(2) If any inferior or cheaper substance or substances have been substituted, wholly or in part, for it.

(3) If any valuable or necessary constituent or ingredient has been, wholly or in part, abstracted from it.

(4) If it is an imitation of, or is sold under the name of, another article.

(5) If it consists, wholly or in part, of a diseased, decomposed, putrid, infected, tainted or rotten animal or vegetable substance or article, whether manufactured or not—or in case of milk, if it is the product of a diseased animal.

(6) If it is colored, coated, polished or powdered, whereby damage or inferiority is concealed, or if by any means it is made to appear better or of greater value than it really is.

(7) If it contains any added substance or ingredient which is poisonous or injurious to health: Provided, That the provisions of this act shall not apply to mixtures or compounds

recognized as ordinary articles, or ingredients of articles of food, if each and every package sold or offered for sale be distinctly labeled as mixtures or compounds, and are not injurious to health.—Sec. 3.

RENOVATED BUTTER.

Act 10th of July, 1901.

1. "Taking original packing stock and other butter and melting the same so that the butter oil can be drawn off, mixed with milk or skimmed milk or other material, and by emulsion, or other process produce butter, and butter produced by any similar process and commonly known as boiled or process butter," shall be known and designated as "Renovated Butter."—Sec. 1.

2.—Persons desiring to engage in the business of manufacturing or selling renovated butter are required to take out a license, to be issued by the Dairy and Food Commissioner.—Sec. 2.

3.—All licenses expire December 31st of each year. Licenses may be issued for a portion of a year upon payment of a proportionate part of the license fee.—Sec. 2.

4.—The license fee for twelve months is for a

Manufacturer,	\$1,000
Wholesale dealer,	500
Retail dealer,	100
Restaurant, dining room or hotel proprietor,	50
Boarding house keeper,	10

—Sec. 2.

5. Wholesale dealers are all persons who sell in packages of ten (10) pounds or over.—Sec. 2.

6.—Retail dealers are all persons who sell in quantities of less than ten (10) pounds.—Sec. 2.

7.—Hotel and dining room proprietors, and restaurant and boarding house keepers, are regarded as dealers.—Sec. 2.

8. The license is for a specified location and must be exposed to view in a conspicuous place.—Sec. 2.

9.—Renovated butter cannot be sold from wagons on the streets or from house to house.—Sec. 3.

10.—A sign or signs must be displayed, setting forth that Renovated Butter is manufactured or sold, and posted in a conspicuous place.—Sec. 4.

11.—A placard also must be placed in a conspicuous place on every

counter or table where meals are served to customers, by every restaurant or boarding house keeper or hotel or dining room proprietor, stating that "Renovated Butter" is used or served to customers.—Sec. 4.

12.—A stencil to be furnished by the Dairy and Food Commissioner, to every manufacturer and wholesale dealer in renovated butter, giving the number of the license and the name and address of the holder thereof, shall be used in stamping every package before being sold by the manufacturer or wholesale dealer to the retailer.—Sec. 4.

13.—Every tub, package or parcel containing renovated butter, shall be distinguished on the outside, in a conspicuous place, by a placard with the words "Renovated Butter" in letters not less than one-half inch long, and the placard shall not contain any other words, printing or device thereon.—Sec. 5.

14.—Upon every open tub or package shall also be displayed a sign or placard, with the words "Renovated Butter" printed thereon in letters not less than one-half inch long, and when renovated butter is sold from such package, before being delivered to the purchaser, it shall be wrapped in a wrapper plainly stamped on the outside thereof with the words, "Renovated Butter," in letters one-fourth inch square, and the wrapper shall contain no other words or printing thereon, and the words shall be kept in plain view.—Sec. 5.

15.—Manufacturers and wholesale dealers in Renovated Butter, shall keep a book in which every sale and shipment shall be entered, giving the quantity and person to whom sold and shipped, the place to which shipped and the name of the transportation line by which shipped, which book shall be open to examination by the Dairy and Food Commissioner, his agents, attorneys and representatives.—Sec. 6.

16.—Retail dealers also shall keep a book, which shall be open to the inspection of the Dairy and Food Commissioner, or his agents, in which shall be entered the date of the receipt of all purchases of Renovated Butter, made by him, and stating where, and from whom purchased, and the quantity.—Sec. 6.

VINEGAR.

Act of June 18, A. D. 1897.

Amended May 21, A. D. 1901.

1.—Vinegar sold as "apple" or "cider" vinegar must be the legitimate product of pure apple juice. No foreign substance, drugs or acids can be introduced.—Sec. 1; Act 21st May, 1901.

2.—Vinegar branded "Fruit Vinegar" must be made wholly from grapes, apples or other fruits.—Sec. 1; Act 21st May, 1901.

3.—Vinegar made by "fermentation" or "oxidation" not distilled shall be branded "fermented vinegar," with the name of the fruit or substance from which it is made.—Sec. 2; Act 21st of May, 1901.

4.—Vinegar made wholly or in part from distilled liquor, must be branded "distilled vinegar."—Sec. 2; Act 21st of May, 1901.

5.—Distilled vinegar must be free from coloring matter and must contain not less than four per centum, by weight, of absolute acetic acid.—Sec. 2; Act 21st of May, 1901.

6.—All vinegar must be made from the fruit or grain from which it is represented to be made and shall contain no foreign substance, except an amount of spice necessary for flavoring, provided the spices do not color the vinegar.—Sec. 2; Act 21st of May, 1901.

PART III.

FOOD DEFINITIONS AND STANDARDS.

MEAT.

1.—MEAT is the dressed and properly prepared edible parts of animals, in good health at the time of slaughter, and of the kind designated.

2.—Refrigeration is the only method of preservation allowable for fresh meats.

3.—CANNED MEATS shall contain no preservative other than salt, sugar and salt-petre, except smoked meat, which contains the products added by the process of smoking.

4.—PICKLED AND SALTED MEATS shall contain no preservatives other than salt, sugar, salt-peter, vinegar, spices or other condiments.

5.—SAUSAGE must be prepared from meat of the quality above indicated, and must contain no preservatives other than sugar, salt, salt-peter, smoke and condiments; artificial color must not be introduced without notice of the fact.

6.—MEAT EXTRACTS must be true to name. No antiseptic, other than salt, may be used.

MILK AND BUTTER.

1.—MILK is the normal secretion, taken by complete milking, from the udder of a healthy cow, properly fed and kept. Colostral milk is excluded.

2.—CREAM shall contain not less than 15 per centum of butter-fat.

3.—SKIM-MILK, except in cities for which a different standard has been established by law, shall contain not less than 8.5 per centum of total solids not fat, and shall be free from all kinds of additions.

4.—BUTTER-MILK. The acid fluid of milk or cream left after the removal of the butter fat by churning. It must be free from preservatives other than the salt employed in the manufacture of butter.

5.—CONDENSED MILK shall be prepared from pure and wholesome normal milk, by removal of water by evaporation; sugar may be added, but no other substances.

6.—BUTTER must contain not less than 83 per centum of butter-fat.

FRUIT PREPARATIONS.

1.—FRUIT-BUTTER must be prepared wholly from the designated fruit without addition of any substance other than cider, glucose or cane-sugar and spices.

2.—FRUIT PRESERVES, JAMS, MARMALADES AND JELLIES must be prepared from the designated fruits and cane-sugar, with or without the addition of glucose, but without the addition of any other substance.

3.—FRUIT JUICE, FRESH, is the juice, or pulp, or both, of fresh, sound fruit of the variety specified on the label, without addition of any other substance.

4.—FRUIT JUICE, SWEET, is fresh fruit juice to which sugar or glucose has been added.

SACCHARINE PRODUCTS.

1.—MOLASSES is that part of the cane juice, or sugar solution, that is left upon the removal of part of the sugar. It must contain no added substance.

2.—SYRUP is the purified or evaporated juice of the cane or maple sap, insufficiently evaporated to cause crystallization of the sugar. It must contain no added substance.

3.—GLUCOSE is the solid, sweet, purified substance obtained by the action of acid on starch. It must be free from intermediate products.

4.—GLUCOSE SYRUP, is syrup obtained by the action of acid on starch.

5.—HONEY is the nectar of flowers and saccharine exudations of plants, gathered by bees. Honey made by feeding bees sugar, glucose, syrup or other saccharine substances, is not considered pure honey. The mixing of sugar, syrup, glucose or other similar substance with honey, is considered an adulteration.

SPICE AND CONDIMENTS.

- 1.—ALLSPICE OR PIMENTO, is the dried fruit of *Pimenta officinalis*.
- 2.—BLACK PEPPER is the dried, immature berry of *Piper nigrum*. Pepper shells, pepper dust, and other by-products from pepper are adulterants.
3. WHITE PEPPER is the dried mature berry of *Piper nigrum* from which the outer, or the outer and inner coatings have been removed.
- 4.—CAYENNE PEPPER, red pepper, is the dried fruit of *Capsicum fastigiatum*, *C. frutescens*, *C. baccatum* or other small-fruited species of *Capsicum*.
- 5.—CINNAMON is the dried bark of any species of the genus *Cinnamomum*, from which the outer layers may or may not have been removed.
- 6.—GROUND CINNAMON OR GROUND CASSIA: A powder consisting of cinnamon, cassia buds or a mixture thereof.
- 7.—CLOVES are the dried flower-buds of *Jambosa caryophyllus*; should contain no more than 5 per cent. of clove stems.
- 8.—GINGER is the washed and dried or decorticated and dried rhizome of *Zingiber officinale*. Ground ginger shall not contain any added substance, but whole ginger coated with carbonate of lime may be sold as limed or bleached ginger.
- 9.—HORSE-RADISH the root of *Cochlearia armoracia*; the grated or ground horse-radish may be mixed with vinegar, but with no other foreign material.
- 10.—MACE is the dried arillus of *Myristica fragrans*; *Macassar* or *Papua mace* the dried arillus of *M. argeneta*, should be sold under its own name; *Bombay mace*, *M. Malabarica* has no spice value and is therefore an adulterant.
- 11.—MUSTARD: SEED, the seeds of *Sinapis alba* (white mustard), *Brassica nigra*, (black or brown mustard). *S. juncea* (sarepta mustard).
- 12.—MUSTARD: GROUND, is the powdered mustard seed, of one or more varieties, with or without the removal of the hulls and a portion of the oil, but without addition of any other substance.
- 13.—NUTMEG is the dried seed of *Myristica fragrans*, deprived of its testa; ground nutmegs should contain no added substance; "liming" whole nutmegs is not to be considered an adulteration.

FLAVORING EXTRACTS.

- 1.—LEMON EXTRACT shall contain at least five per centum of the pure oil of lemon dissolved in alcohol.

2.—VANILLA EXTRACT is the solution prepared by the maceration of the vanilla bean with alcohol and sugar.

TABLE BEVERAGES.

1.—TEA is the dried leaves of *Thea sinensis* or other species of *Thea*, without addition of the leaves of other plants or of coloring materials injurious to health, and without having been exhausted by steeping or other means.

2.—COFFEE is the fruit of *Coffea arabica*. "Roasted coffee" is coffee that has been subjected to dry heat to develop the aroma.

3.—CHOCOLATE is the ground pulp of the roasted seeds of *Theobroma cacao*, from which none of the fat has been removed.

4.—COCOA is the ground pulp of the roasted seeds of *Theobroma cacao* from which a part of the fat has been removed, but to which nothing except the usual flavoring material has been added.

5.—The addition of sugar to either chocolate or cocoa should be indicated on the label.

